



TASTING NOTES

Violet, rose petals, tobacco, and deep red fruits married to forest floor. Lots of structure and long aging is possible.

Cantine Povero Priore Barolo

COUNTRY ABV
Italy 14.5%

REGION VARIETALS
Piedmont Nebbiolo

APPELLATION
DOCG Barolo

WINERY

Grandpa Tumlin planted the first vineyard in 1948, continuing the traditions of his ancestors, whose roots date back to 1837. Since then, Cantine Povero has maintained a constant commitment to responsible viticulture, working in concert with the seasons and inherent strengths of their lands.

More than 150,000 vines in 45 hectares of vineyards sit in full sunlight from dawn until dusk at 322 meters of altitude. Relying on natural, environmentally friendly technologies, the vineyard is cultivated without the use of herbicides and chemical fertilizers.

Cantine Povero believes that their wines are “bottled experiences,” meant as a gift to the world.

CULTIVATION

Espalier cultivation, guyot pruning. The yield per hectare is <8,000 kg.

VINIFICATION

Fermented in stainless steel, temperature-controlled tanks at 28-30° C over 12-15 days, malolactic fermentation at 20° C.

AGING

Aged for 36 months in oak barrels.